Dan and Dianne’s Anniversary Lunch

**Tuesday, March 15, 2016**

Harbor House – private dining room

Name: Entrée #

Entrées:

1. Lobster Louie Salad with Lobster, Bibb Lettuce, Green Beans, Tomatoes, Cucumbers, Hard Boiled Eggs, Louie dressing
2. Vegetable Strudel with Swiss Chard, Wild Mushrooms and a Buerre Blanc
3. Filet Mignon with French Green Beans, Tomatoes, Yukon Gold Potato Purée, Béarnaise Sauce

(reply pending from executive chef on substituting a steak sandwich)

RSVP by March 7th to Susan Millard

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